



2495 NZC v2 - Meat and Meat Product Manufacturing (Level 3) Pre and Post Slaughter Operations

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	4 or 6 Months
Programme Title			Select One
PR-35955 - 2495 NZC v2 - Meat and Meat Product Manufacturing (Level 3) (4 Months) v1			
PR-35946 - 2495 NZC v2 - Meat and Meat Product Manufacturing (Level 3) (6 Months) v2			

Qualification Requirements

You will be awarded this qualification once you have completed 40 credits, the trainee must complete:

20 credits from the compulsory section

20 credits from the elective section

A maximum of 47 credits may be selected

Compulsory

The following unit standards are required

Unit No.	Unit Title	Version	Level	Credits	Selected
28644	Apply safe work practices in own work area in a primary industry operation	3	3	3	3
28624	Demonstrate and apply knowledge of sustainable environmental practices in a primary industry operation	2	3	2	2
28630	Apply hygiene and food safety procedures to own work area in a primary products food processing operation	2	3	5	5
28619	Identify quality assurance requirements for own work and monitor own work quality in a primary industry operation	3	3	5	5
28650	Work in a team to achieve designated tasks in a primary industry operation	2	3	3	3
28931	Interact with internal customers in a primary industry operation	2	3	2	2
Compulsory Total					20

Elective – Pre and Post Slaughter Operations context

Select 20 credits from the following

Unit No.	Unit Title	Version	Level	Credits	Selected
28262	Use and maintain hand knives in a primary products food processing operation	2	3	5	
28267	Sharpen a hand knife in a primary products food processing operation	2	3	2	
16496	Demonstrate and apply knowledge of non-conforming product and procedures for processing and removal	8	3	5	

Unit No.	Unit Title	Version	Level	Credits	Selected
28621	Comply with all documentation requirements in a primary industry operation	2	3	3	
29089	Apply product safety practices to own work area in a primary industry operation	2	3	5	
29090	Demonstrate knowledge of product safety practices and processes in a primary industry operation	3	3	5	
28634	Clean and sanitise work areas, machinery and equipment in a primary products food processing operation	2	3	2	
31293	Demonstrate safe handling, storage, and disposal of hazardous substances in the workplace	1	4	3	
29148	Handle incoming products and check, weigh and pack products in a primary products food processing operation	2	3	10	
29149	Prepare containers to pack products in a primary products food processing operation	2	3	5	
29151	Weigh products and label containers in a primary products food processing operation	2	3	5	
28234	Trim meat products in a meat processing operation	2	3	10	
21159	Pre-trim carcasses in a meat processing operation	6	3	5	
20226	Operate a meat processing skinning machine	7	3	5	
28237	Operate a bandsaw in a primary products food processing operation	2	3	10	
25028	Operate a mechanical saw for boning in a meat processing operation	4	4	10	
29152	Prepare, operate and maintain packaging machines in a primary products food processing operation	2	3	10	
29143	Load transport containers in a primary industry operation	2	3	5	
29145	Work in a freezer storage area in a primary industry operation	2	3	10	
29146	Work in and control a cool storage area in a primary industry operation	2	3	10	
29150	Dispatch products in a primary industry operation	2	3	5	
10851	Operate a powered industrial lift truck (forklift)	4	3	7	
10852	Operate a powered industrial lift truck (forklift) fitted with attachments	4	3	3	
31949	Prepare primary and secondary meat cuts for by-products manufacture	1	3	7	
20639	Extract animal foetal blood in a meat processing operation	6	3	10	
28241	Pull, strip, and pack runners in a meat processing operation	2	3	5	
23352	Describe livestock slaughter in a meat processing operation	5	3	5	
23353	Describe livestock pre-slaughter stunning in a meat processing operation	4	3	5	
20644	Demonstrate knowledge of the Animal Welfare Act in a primary industry operation	4	3	5	
23354	Describe livestock behaviour during unloading, moving and penning prior to slaughter in the meat processing industry	4	3	10	
25841	Demonstrate knowledge of livestock emergency slaughter in a meat processing operation	4	3	5	
21325	Prepare stock for slaughter in a primary products food processing operation	6	3	5	

Unit No.	Unit Title	Version	Level	Credits	Selected
28248	Handle stock in the yards in a meat processing operation	2	3	5	
28249	Demonstrate and apply knowledge of receiving and inspecting stock in the yards in a meat processing operation	2	4	15	
27003	Shackle stock in a meat processing operation	4	3	5	
28178	Stun stock in a meat processing operation	2	3	5	
28179	Stick stock in a meat processing operation	2	3	5	
28183	Remove non-viscera by-products from carcasses in a meat processing operation	2	3	5	
25840	Demonstrate and apply knowledge of electronic identification for individual animals during the slaughter process	4	3	5	
21161	Use retain rail equipment in a meat processing operation	4	3	5	
20641	Operate a suspended splitting saw in a meat processing operation	6	3	10	
20642	Supply, inspect and maintain skids and gambrels in a meat processing operation	6	3	5	
28182	Recover viscera by-products in a meat processing operation	2	4	10	
28263	Monitor a HACCP system in own work area in a food processing operation	1	3	5	
20234	Demonstrate knowledge of risk management programmes for an animal product processing operation	7	3	5	
28261	Apply sampling techniques in a meat processing operation	2	4	5	
<i>(Max 27 credits)</i> Elective Total					

Credit Summary				Selected
Total credits from Compulsory				20
Total credits from Elective				
<i>(Max 47 credits)</i> Total Qualification Credits				40